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## CIRO PICARIELLO FALANGHINA 'BRUEMM'

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**Region:** Campania, Italy

**Appellation:** Campania Falanghina IGT

**Grapes:** 100% Falanghina

**Farming:** Practicing organic

**Age of vines:** Planted in 2000

**Altitude, Aspect, & Soil Type:** 365 M, S Facing, Clay/loam/sandstone

**Typical Harvest Time:** Late October

**Maceration & Fermentation:** Controlled low temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 6 months in stainless steel, on the lees

**Finishing:** Cold stabilized. No fining or filtration

**Production:** 5,000 annually

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### Notes from Oliver:

Campania is my favorite white wine region of Italy, and *Ciro Picariello* is one of the reasons why. *Ciro* practices very low-intervention grape growing and winemaking: organic viticulture, spontaneous fermentation, minimal SO<sub>2</sub> usage, no fining or filtration. This is an extremely 'natural' and therefore risky winemaking process for a white wine, but *Ciro* knows what he's doing, and every vintage I have tasted is both expressive and clean.

The 'BruEmm' is a single vineyard bottling of Falanghina from *Ciro Picariello's* estate in Campania. The wine is named for his children, Bruno and Emma. Notes of apple and lemon zest, with a strong mineral character, great complexity, and a very long finish. Pairs with all kinds of seafood or roasted light meats.